ABSTRACT

Preparation method for meat-based products with the direct incorporation of olive oil and the addition of the feta type cheese, which involves the following stages: (a) mixing of fat-free meat with water, salt, preservatives and auxiliary salts (b) addition of olive oil and mixing (c) addition of feta pieces and mixing (d). storage of the mixture with simultaneous vacuum application and pasteurisation (e) deep-freezing of the product.

The meat-based products with olive oil and feta prepared in line with the aforementioned method have exceptional solidness, as far as structure is concerned, and retain the physical-chemical characteristics of the olive oil and the organoleptic characteristics of the feta contained in the products.

Using the aforementioned method, preparation of such products can be assured even without the incorporation of olive oil, with the addition of feta type cheese only.